

The flexible solution which fits various vessels.  
Recommended for restaurants, hotel restaurants,  
innovative chefs, caterers, public caterers, butchers.

*Diamond Z* guarantees a temperature stability of  $\pm 0.01$  °C  
in vessels or cooking pots up to 58 liters.

*Diamond* has all of the features that make *Pearl* so special  
plus additional innovative functions like pre-programmed  
memory keys for meat, fish, and vegetables,  
straightforward HACCP data logging, and calibration  
functions.

When used in conjunction with the core temperature  
sensor, *Diamond* emits an alarm to indicate that your  
selected core temperature has been reached. The Easy  
**fusionchef** software gives you the ability to control,  
visualize, and log HACCP-relevant data for up to  
24 *Diamond* units simultaneously.

The timers can be started separately from each other so  
you always stay in control, even during hectic situations.  
The timer that will expire next is shown continuously. A  
visual and acoustic signal informs the chef when the  
desired time has passed. The timer then goes into the  
minus range so you always know the total time that the  
food has been cooking.

Each of the pre-programmed memory keys (fish, meat,  
and vegetables) is set by default to five practical  
temperature values. Of course, you can edit these values  
at any time. It doesn't get any easier than that!

*Diamond* has extensive functionality that makes it an  
excellent addition to any professional kitchen.

To meet your needs the flexible stainless steel bridge can  
be adjusted to baths and vessels of various sizes from 35  
to 68 cm. Special rubber knobs prevent the bridge from  
slipping, e.g. on stainless steel.

We recommend cooking no more than half of the bath  
volume of food(s) in kg. This is necessary to facilitate  
sufficient water circulation to guarantee a consistent  
temperature inside the bath.

**GN 1/2 200 mm** (13 liters): up to about 5 kg

**GN 1/1 150 mm** (19 liters): up to about 8 kg

**GN 1/1 200 mm** (27 liters): up to about 12 kg

**GN 2/1 150 mm** (44 liters): up to about 20 kg

**GN 2/1 200 mm** (58 liters): up to about 27 kg



## At a glance

- Temperature stability of  $\pm 0.01$  °C
- Splash-proof operating keypad
- Bright VFD temperature display
- Hygienic anti-fingerprint stainless hood
- Low-level water alarm
- Three timers
- Pre-programmed temperature memory keys (fish, meat, vegetables)
- Core temperature alarm (acoustic and visual)
- Straightforward HACCP-compliant data storage
- Guided-user auto calibration
- Simultaneous display of target and actual temperatures, core temperature and timer
- PC control and recording
- High-capacity pump (14l/min)
- For vessels up to 58 liters
- Variable stainless steel bridge from 35 to 68 cm
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display in °C and °F
- Protection class IPX4: Protection against spray water from all directions
- Standards: CE, RoHS, WEEE

## Technical data

Designation	Diamond Z
Order number	9FT2113
Temperature range	20.00 °C to 95.00 °C
Temperature stability	±0.01 °C
Temperature setting	Keypad
Temperature display	VFD-Display
Computer interface	RS232
Core temperature sensor	Pt100
Mains connection	230 V / 50-60 Hz
Current consumption	9.2 A
Heating capacity	2.0 kW
Flow rate at 0 bar	14 l/m
Pressure at 0 liter	0.3 bar
Voltage options	115 V / 60 Hz 230 V / 50-60 Hz
External dimensions (WxDxH)	339 x 190 x 335 mm
Extendable length	680 mm
Weight	6.5 kg
Standards	CE RoHs
Low-level protection	Float switch
Alarm notification	Acoustic Optical
Permissible ambient temperature	5.00 °C to 40.00 °C

